

Clink!

"Brunch: where sweet meets savory and every bite deserves a clink!"

Oysters On The Half Shell gf - \$5/oyster or 6/\$28 *

Cabernet Sauvignon mignonette, cranberry & golden pickled jalapeño granita

Mushroom Tart - \$16 ♦

Puff pastry tart topped with oyster & shimeji mushrooms with comté cheese, crispy prosciutto

Assiette De Fromage vegetarian - \$26

3 select cheeses, mustard, cornichons, pickled onions, seasonal jam, almonds, crostini

~Add Jambon de Paris + \$4

Caviar Bump with Champagne Shot gf - \$19 *

1/8 oz of caviar, shot of Champagne

~NA Champagne available

Caviar Service gf - \$55 *

1/4 oz kaluga hybrid caviar served with blinis, petite vegetable crudité, crostinis, lemon crème fraîche, & house potato chips

French Onion Soup - Cup \$8 Bowl \$12

Caramelized onions, gruyère, toasted baguette

Celeriac Velouté gf, vegan - Cup \$8 Bowl \$12 ♦

Celery root, arugula oil, cabbage chips

Beverages

Coffee, Soda, & Juice - \$4

Flavored Latte & Mocha - \$6.50

Latte, Chai Latte, & Hot Chocolate - \$6

Tea - \$5

Featured Brunch Cocktails

Mimosa - \$11

Mimosa Flight - \$25

(Your choice of 3 Flavored Mimosas)

Flavors: Orange, Cranberry, Pomegranate, Marionberry, Strawberry
Raspberry, Grapefruit, White Peach, Mango, Apple Cider

Fancy Mimosa - \$14

Caramel Apple Mimosa \$14

Bloody Mary - \$13

Espresso Martini - \$16

~See our Beverage Menu for a full list of our specialty cocktails & mocktails!

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Jambon Benedict - \$18 *

Jambon de Paris, 2 poached eggs, toasted croissant, hollandaise ~choice of herbed potatoes or side salad

Kalette Benedict - \$16 * ♦

Sautéed kalettes, cured lemon vinaigrette, 2 poached eggs, shishito hollandaise, toasted croissant ~choice of herbed potatoes or side salad

Baked Eggs - \$16 *

*2 poached eggs baked in a mushroom cream sauce topped with gruyère & bread crumbs, served with baguette ~choice of herbed potatoes or side salad
~Add jambon de paris + \$4*

Quiche Lorraine gf- \$15

Bacon lardon, leeks, gruyère ~choice of herbed potatoes or side salad

Duck and Waffle gf - \$29 *

Confit duck leg, sweet potato waffle, aleppo butter, fermented garlic honey, sunny side up duck egg

Pain Perdu (french toast) vegetarian - \$13.50

Three slices of house made brioche, cognac raisins, apple compound butter, toasted walnuts.

Apple Pancakes gf - Single \$9.50, 3 stack \$14

Buckwheat pancakes, spiced with cinnamon and cardamom, topped with mascarpone pear butter cream, warm apple compote, and toasted maple pecans.

Bistro Breakfast - \$17 *

Two eggs, Nueske's bacon, herbed potatoes, Devan's Marmalade ~choice of croissant or baguette

Parisian Grilled Sandwich - \$20 *

House brioche, Raclette cheese, jambon de Paris, sunny side up duck egg, local honey, aleppo pepper ~choice of fries or side salad

Chicken Salad Croissant - \$19

Soft poached chicken breast, herb sauce verte, red onion, mixed greens (the sauce verte contains pecans) ~choice of fries or side salad

Clink! Burger - \$30 *

8oz house ground beef patty, gruyère, bacon, onion jam, crispy shallots, aioli, brioche bun ~choice of fries or side salad ~gluten free bun available

Brittni's Salad gf, vegetarian - \$18 ♦

*Roasted scarlet kabocha squash, pecorino romano cheese, shaved brussel sprouts, roasted shallot vinaigrette
~Add protein: 4oz N.Y. Steak*, +\$12, Lemon Brined Chicken Breast +\$8*

Kale Salad gf - \$17 ♦

*Kale, cranberry vinaigrette, apple, red onion, bacon crumble, toasted maple pecan, mandarin oranges
~add protein: 4oz N.Y. Steak*, +\$12, Lemon Brined Chicken Breast +\$8*

Normandy Mushroom Crepe gf, vegetarian - \$18

*Local mushrooms & leeks in a duxelle cream sauce, layered between crepes, Normandy style Crêpe.
~Add sunny side up egg on top +\$2*

Pastries

Croissant -\$4

Chocolate Croissant - \$5

Seasonal Muffin- \$6

Sides

Bacon - \$6

5 slices of Nueske's premium bacon

2 Eggs - \$5 *

Herbed Potatoes - \$6

Add Ons:

Chef Brittni's Hot Sauce - \$2

Grade A Maple Syrup - \$2

Chantilly Cream - \$1

House Made Truffle Aioli - \$3.50

****Our Menu is thoughtfully curated by**

Executive Chef Brittni Armenta, Chef de Cuisine Amber Armenta, & Sous Chef Michael Tousignant

~ Parties of 6+ include a 20% gratuity to reflect our team's level of service.

~ Please inform your server of any allergies or dietary restrictions.

**Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food-borne illness.*

♦ Featured Seasonal items: Our seasonal dishes evolve throughout the year to capture the taste of each season

~ Side salad features fresh local greens from Gathering Together Farm and roasted shallot vinaigrette

~ Housemade Table Marmalade by Cook Devan Ortega



Kids Menu

For our guests 12 & under

FRENCH TOAST - \$8

3 slices french toast with butter and syrup

CRÊPES - \$6

2 plain crêpes with butter and syrup

KIDS BISTRO BREAKFAST - \$12

1 egg scrambled, 2 slices bacon, potatoes, toasted brioche

CLINK! BURGER - \$15

8oz burger on house brioche, served with fries

GRILLED CHEESE \$12

*Melted gruyère & mimolette cheese on house Brioche,
served with fries*

HAM & CHEESE SANDWICH - \$15

Ham & gruyère on croissant, served with fries

SIDES

FRUIT - \$5

Mixed seasonal fruit

FRIES - \$5

Served with ketchup

Bon appétit!